



THE SINGULAR®
RESTAURANT

Lastarria Hotel

Our Menu is based on noble products from all over Chile.
We have created ties with producers, farmers and fishermen
from all over the country to deliver a healthy, fresh and
balanced meal of Chilean origin every day

Menu of the day

\$18.000

From Monday to Friday 12:30 to 15:30 hrs.

Starters

Taste of the sea: Black edge oyster, seared oyster, Mallegan king crab and smoked salmon	\$11.800	g l
Roasted beetroot salad, caramelized pears, goat cheese and lemon honey vinaigrette	\$7.500	v
Northern seared octopus, black quinoa, cucumber, apple and mint remoulad	\$8.900	g
Tierra del Fuego guanaco tartar	\$9.900	g l
Mix ceviche with king crab, scallops, octopus & shrimp, cilantro sauce	\$10.600	g
Chilean Calbuco abalone carpaccio over fine huacatay cream and chilli mayonnaise	\$12.100	
Seared Foie gras, apricot purée and truffled juice	\$21.500	g l
6 black edge oysters from Chiloé, with lemon foam and jalapeno	\$8.200	g l
Magallanes king crab, with avocado cream and citrus sauce	\$14.900	g
Coquimbo scallops, coconut milk, mango and passion fruit	\$9.800	l
Our variety of hot and cold soups	\$6.500	g l v
Lamb gizzards celeriac potato purée and thyme juice	\$8.600	g
Buffalo mozzarella, fresh cherry tomatoes, green leaves and pesto	\$10.900	g v

Salads & Cheeses

Mix of green leaves	\$4.200	g l v
Garden salad	\$9.200	g v
Aged French Cheeses: Crottin, Brie, Comté and Bleu D'Auvergne	\$14.200	
A cut of French cheese.	\$5.400	

Prices with vat included



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..... **Main courses**

Puerto Natales lamb loin, corn textures, vegetables tian and thyme juice	\$17.800 (g)
Hereford beef steak with mashed potatoes and topinambur, seasonal vegetables & truffled juice	\$18.800 (g)
Rockfish and Atlantic prawns on Chiloe milcao, and slightly smoked chilean abalone cream	\$16.800 (g)
Guanaco steak from Tierra del Fuego, amaranth maqui and rhubarb. Red wine and cranberry sauce	\$19.100
Casablanca quail on spinach, mushroom and truffled juice	\$21.100 (g)
Carrot risotto from the Central Valley	\$14.600 (g) (v)
Our Magallanes king crab “chupe”	\$22.500
Puerto Natales lamb shoulder served with gratin truffled potatoes (serves two)	\$38.600 (g)
Seared conger eel, tomato confit, artichoke and basil purée	\$16.500 (g) (l)
Rossini beef steak, seared foie gras, mashed potatoes and topinambur, seasonal vegetables and truffed juice	\$22.600 (g)
Wild hare loin, with potato pressed and beetroot, fennel purée, blackberries and orange sauce	\$16.200 (g) (l)
Orange Casablanca duck magret with pumpkin and vanilla purée	\$16.600 (g)

..... **Desserts**

Vanilla and sweet milk caramel millefeuille	\$4.800
Paris-Santiago Black and white chocolate crunchy cake	\$5.200
Tiramisu	\$5.300
Crunchy blueberry cake and yogurt ice cream	\$5.200
Altiplanic rica - rica crème brûlée with orange textures	\$4.800
Chocolate, raspberry and lemon cake	\$4.800
Rhubarb and strawberry explotion	\$4.800
House sorbet and ice cream	\$4.500
Seasonal fruit salad	\$5.200



GLUTEN FREE



LACTOSE FREE



VEGETARIAN